



Christmas Brunch

COLD

Fall greens, toasted hazelnuts, oven roasted
goat cheese, roasted pear champagne
vinaigrette, fig balsamic

Alderbrook Caesar salad

Crudit 

assorted fresh & pickled vegetables with herb
dip

Seafood Display

Chilled prawns, oysters on the half shell, lox,
hot smoked salmon

Everything pita chips, chive schmear, cocktail
sauce, mignonette, lemon, egg, red onion,
caper

Fresh fruit and berries

Smoked salmon deviled eggs, tobiko caviar

SWEET

Croissants, muffins, fruit jam pastries
Coffee cake / breakfast breads

Warm cinnamon roll bread pudding with salted
caramel
Christmas cookies
Petit fours

HOT

Breakfast

Egg station – any style egg

Bacon

Sausage

Breakfast potatoes

Corn Beef Hash

Peppers, onion, potato

Brioche French Toast

With burnt orange marmalade, maple syrup or
chantilly cream

Biscuits & Gravy

House-made cheddar biscuits & sausage gravy

Steel-cut oatmeal w/ maple cr me fraiche,
toasted almonds

Lunch

Butternut squash soup, sherry gastrique

Cheese tortellini with brown butter maple
cream sauce

French green bean & mushroom cream
casserole, fried onion

Maple brown sugar glazed sweet potato,
br l ed mallows, candy pecans

Roasted brussels sprouts, bacon lardon,
pickled red onion

Spaghetti squash, farro, cranberry, hazelnut,
mushroom, white balsamic

King salmon, lemon & rosemary gremolata

Honey mustard glazed Christmas ham,
pineapple, cherry

Roast beef, herb crust

Service Charge:

A 3% service charge will be applied to all food and beverage purchases.

100% is to be retained by Alderbrook Resort, of which 2/3rds is distributed to the Kitchen team.

Automatic Gratuity:

For parties of 8 or more a 20% automatic gratuity will be applied to all food and beverage purchases. 75% of the gratuity will be paid to the server of record, and 25% is retained by the company and allocated to support staff based on company policy.